

## starters

<b>GARLIC BREAD</b> v	\$8	<b>LAMB KOFTA WRAP</b>	\$16
<b>GARLIC CHEESE PIZZETTA</b> v	\$12	gem lettuce, cucumber, onion, tzatziki, mint, lemon	
<b>CRUNCHY WEDGES</b> v	\$12	<b>SALT &amp; PEPPER CALAMARI</b>	\$16
aioli, sweet chilli sauce		lime aioli, lemon	
<b>BOLOGNAISE ARANCINI</b> [3]	\$14	<b>CHICKEN WINGS</b> GFA	
Napoli sauce, shredded parmesan cheese & aioli		Sauces:	
<b>BRUSCHETTA</b> v VEA GFA	\$15	sriracha mayo, Frank's hot sauce or BBQ and bacon	
toasted garlic baguette, roma tomato, onion, basil, balsamic drizzle		<b>1/2KG</b>	\$16
<b>MORETON BAY BUG SLIDERS</b> [2] GFA	\$15	<b>1KG</b>	\$23
Moreton Bay bug, gem lettuce, paprika mayo		<b>ALL STAR PLATTER</b>	\$46
		wedges, chicken wings, arancini, lamb skewers, calamari, sauces	

## pizza

all 12" hand stretched & stone baked

<b>MARGHERITA</b> VEA	\$20
fresh tomato sauce, fior di latte, basil	
<b>HAWAIIAN</b>	\$21
fresh tomato sauce, fior di latte, smoked ham, pineapple	
<b>VEGETARIANA</b> VEA	\$23
fresh tomato sauce, fior di latte, mushroom, roasted pumpkin, fried leeks, rocket	
<b>CARNIVORA</b>	\$25
fresh tomato sauce, fior di latte, smoked ham, salami, sausage	
<b>BBQ CHICKEN</b>	\$25
Bbq sauce, chicken, mushroom, red onion, crispy bacon, home made pesto sauce	
<b>GAMBERETTI</b>	\$25
fresh tomato sauce, fior di latte, king prawns, cherry tomato, rocket, ranch sauce	
<b>SUPREME</b>	\$26
fresh tomato sauce, fior di latte, smoked ham, salami, mushrooms, pineapple, olives	
<b>ADD GLUTEN FREE BASE</b>	\$3
<b>ADD BUFFALO CHEESE</b>	\$3

## KIDS

ALL \$10

INCLUDES ICE CREAM

**BATTERED FISH**  
**BOLOGNAISE**  
**CHICKEN SCHNITZEL**  
**KIDS CHEESEBURGER**

ALL EXCEPT BOLOGNAISE SERVED WITH CHOICE OF CHIPS OR VEGETABLES

# Menu

## KITCHEN TRADING HOURS

<b>Monday - Friday</b>	<b>Saturday</b>	<b>Sunday</b>
Breakfast 7am-11am	Breakfast 7am-11am	Breakfast 7am-11am
Bistro 11am-9pm	Bistro 11.30am-9pm	Bistro 11.30am-8.30pm
Pizzeria 11am-10pm	Pizzeria 11am-10pm	Pizzeria 11am-9pm



## CAMDEN VALLEY INN

EST 1939

### salads

**CAESAR SALAD** VA GFA \$18  
cos lettuce, sourdough croutons, parmesan, bacon, egg

**KALE SALAD** GF VEA V \$19  
kale, carrot, mixed cabbage, red onion, cider mustard vinaigrette, pumpkin seeds

**CHAR-GRILLED CHICKEN & POTATO SALAD** GF VA \$21  
Char-grilled chicken, baby potatoes, green beans, lemon and dill dressing

### TOPPERS

grilled chicken \$6  
crumbed chicken \$6  
salt and pepper calamari \$6  
haloumi \$6  
garlic prawns \$10

### burgers

all served with chips

**CVI VEG** V EA \$18  
roasted field mushroom, basil pesto, aioli, cheese, wild rocket

**PHILLY CHEESE STEAK HOAGIE** \$22  
grilled beef, bacon, onions, melted provolone cheese on a hoagie roll, mustard aioli

**SOUTHERN FRIED CHICKEN** \$22  
buttermilk fried chicken, cheese, tomato, onion, slaw, ranch, smokey BBQ sauce  
GF ALT = GRILLED CHICKEN

**BEEF BURGER** \$24  
wagyu beef, cheese, onion, pickles, ketchup, American mustard  
MAKE IT A DOUBLE \$2

**ALT GLUTEN FREE ALT VEGAN BUN OR MAKE IT NAKED** \$3  
with a lettuce bun \$3

## mains

<b>CHICKEN SCHNITZEL</b>	\$23	<b>ROASTED BANNOCKBURN HALF CHICKEN</b> GF	\$29
house slaw, lemon, fries, gravy		lemon pepper 1/2 chicken, roasted potato salad, green beans, lemon and dill dressing	
<b>CVI GUINNESS PIE</b>	\$23	<b>RED WINE LAMB SHANK</b> [1] GF	\$30
tender beef, short crust pastry, creamy mash, mushy peas, gravy		mash, greens, braising sauce	
<b>BEER BATTERED BARRA &amp; CHIPS</b>	\$23	<b>KING PRAWN LINGUINE</b>	\$32
fresh barra, light beer batter, fries, house made tartare sauce		linguine pasta, king prawns, chorizo, chilli, cherry tomatoes, lemon	
<b>CHICKEN PARMY</b>	\$26	<b>HUON SALMON</b> GF	\$34
panko crumbed schnitzel, house slaw, triple smoked ham, Napoli sauce, mozzarella, fries		crispy skin, king prawns, baby potatoes, greens, creamy garlic sauce	
<b>PUMPKIN AGNOLOTTI</b> VEA	\$26	<b>PORK KNUCKLE</b> GF	\$35
burnt butter, roasted pumpkin, sage, walnuts		sauerkraut, spiced apple compote, baby potatoes	

## GRILL

ALL GRILL ITEMS COOKED YOUR WAY - SERVED WITH YOUR CHOICE OF POTATO AND SIDE

EXTRA SAUCE \$2

<b>RUMP 250G</b> GF	\$27	<b>SLOW COOKED 1/2 RACK 500G</b>	\$36
Teys rump, Jindalee NSW, 100 day grain fed		<b>PORK RIBS FULL RACK 1KG</b>	\$48
<b>SIRLOIN 300G</b> GF	\$34	bourbon BBQ glazed pork spare ribs	
Black Onyx, Glen Innes NSW, long-fed 270 days, MB 3+		<b>POTATO: SUPA CRUNCH FRIES, ROASTED BABY POTATOES, CREAMY MASH</b>	
<b>SCOTCH FILLET 300G</b> GF	\$39	<b>SIDE: CVI SLAW OR SAUTEED GREENS SAUCES PEPPERCORN GRAVY, MUSHROOM, DIANNE, HOUSE GRAVY, GARLIC CREAM SAUCE, BBQ &amp; BACON</b>	
Southern Ranges, Victoria, grass fed, aged 36 months, MB 4+			

## SIDES ALL \$10

- supa crunch chips served with aioli  
*Please note chips are not GF friendly*
- simple salad - mixed leaf, rocket, parmesan, red onion, balsamic
- roasted baby potatoes - garlic butter, dill
- mixed seasonal greens - seasonal greens, shallots, lemon dressing

## TOPPERS

**FRIED CALAMARI** \$6  
**CREAMY GARLIC PRAWNS** [4] \$10  
**MORETON BAY BUG TOPPER** [1] \$10

## dessert ALL \$15

**STICKY DATE PUDDING** v  
rich sticky sponge, salted bourbon butterscotch sauce, vanilla bean gelato

**CHOCOLATE FONDANT**  
warm chocolate fondant, peanut butter mascarpone, salted caramel ice-cream, mixed berry coulis

**FRIED CHEESECAKE BITES**  
chocolate ganache, berry coulis, vanilla bean gelato, rolled in cinnamon sugar

DESSERT AVAILABLE UNTIL 9:30PM MON-SAT AND 9PM SUNDAY